



.....Take your tastebuds on .....

# SAFARI

**STARRING**

**Chef Elliot & the "A" team**  
**service extraordinaire**

**THE LOVE AFFAIR OF A MAN & HIS GRILL**

A passion for South African braai and quality meat ~ meets the ultimate quest for impeccable service, happy, well fed explorers and an abundance of delectable booze and good times at our African inspired watering hole

**A 12% surcharge applies to ALL bills on sundays and public Holidays**

## LETS TAKE YOUR TASTEBUDS ON SAFARI ....

Dawn breaks in the wilds of Africa, the booming roar of a lion shatters the stillness of the jungle and a baby cries.... that was the moment a chef was born, His mission in life was to bring the taste of the cherished South African Braai (Barbecue) to the world.....he travelled to the land of Oz and saught out the finest cuts of meat, the biggest T-Bones, and the most succulent ribs and paired them with his most cherished secret basting sauce recipe.

He fired up his char grill and the smoke filled the air, entrancing the kingdom of Tamworth.

Hypnotised by the delicious aroma, droves of hungry hunters travelled from near and far for their delicious meals and their large portions and Safari Club was born!

A watering hole where everyone could meet, fill their bellies and quench their thirst in a relaxed and happy vibe.

**Cash Payments are preffered and greatly appreciated by our small family business - a 3% discount may apply to tables paying in entirety - see your host**

🌿 = Vegetarian \*gf =Gluten free

## STARTERS

**Cheesy Cob.....\$13.50**  
Cob loaf stuffed with garlic butter, herbs, and melted cheese.

**Crispy Caramelised Onions.....\$12.50**  
Caramelised onions hand cut on premise ~ seasoned with our dry rub and fried until crispy.....very moorish!

**Safari Wings.....\$20.00**  
(6) char grilled chicken wings with your choice of basting.

(Plain, Monkey gland or Hot peri peri.) \*gf

**Salted Lamb Riblets.....\$20.00**  
Smokey lamb riblets marinated, char grilled and seasoned with our salt rub....fatty, juicy and delicious! \*gf

**Boerewors Tempter.....\$20.00**  
Tender slices of boerewors sausage marinated in our basting and served with a peri peri dipping sauce. \*gf

**Mixed Entree Platter.....\$36.50**  
Mixed combination of boerewors sausage, lamb riblets, grilled calamari and safari wings (serves 4) \*gf

**Black Mushrooms.....\$22.00**  
Marinated in olive oil, garlic, lemon and soy & served in a sizzling pot, just the smell alone will have you drooling! \*gf 🌿

**Sizzling Prawns.....\$22.00**  
Pan seared in garlic butter, lemon and black pepper, served in a sizzling pot on a bed of seasoned rice. (garlic or spicy peri peri.) \*gf

**Pan Seared Mussels.....\$22.00**  
Pan seared mussels in your choice of sauce, accompanied by a toasted bun. (Creamy cheese sauce) or (spicy Peri peri \*gf)

**Char Grilled Calamari.....\$21.00**  
Super tender ~ marinated and lightly charred with your choice of basting. (Plain, Monkey gland or Hot peri peri.)

**Oysters on Safari.....**  
Pacific oysters drizzled with monkey gland sauce ~ topped with diced bacon and lightly grilled. \*gf

**Half Dozen.....\$34.00**

**Dozen.....\$46.50**

## SALADS

**Safari Salad.....\$32.50**  
Mixed leaves, capsicum, cucumber and tomato topped with tender strips of beef fillet and dressed in our basting sauce. \*gf

**Blue Cheese Salad.....\$30.50**  
House salad with abundant tangy crumbs of blue cheese ~ dressed with our creamy ranch style dressing. 🌿

**Seafood Salad.....\$35.00**  
House salad topped with pan seared prawns, mussels and calamari. \*gf

**Chicken Salad.....\$33.00**  
Leaves, parmesan and crispy bacon topped with deliciously tender char grilled chicken pieces and dressed in our own basting.

## VEGETARIAN

**Char Grilled Veggie Platter.....\$40.00**  
Marinated mushrooms, beans, broccoli, capsicum, cauliflower, and asparagus served with crispy hash potatoes. 🌿 \*gf

## SAFARI CLUB BURGERS

**\*Burgers patties are hand pressed on premise from 100% local beef, no fillers.**

**Cheese & Bacon.....\$29.50**  
200g beef patty, cheese, bacon, leaves, tomato and onion, plus fries

**Chicken Burger.....\$28.50**  
Tender marinated & char grilled breast fillet, leaves, tomato, onion & aioli ~ served with fries. **add cheese 50c, add bacon \$1.00**

**The Hunger Buster .....\$30.00**  
A whopping 300g beef patty, lashings of melted cheese, diced bacon and all the salad trimmings ~ served with fries.

**Monkey Gland Burger.....\$28.50**  
Ground beef patty, leaves, tomato, onion and cheese, topped with monkey gland sauce ~ plus fries.



## ROARING RIBS

★ **Ribs are served with one side of your choice ( ~ fries ~ baby chats \*gf ~ salad \*gf )**

**Beef Short Ribs.....\$59.50**  
Slow cooked and finished on the grill...juicy, fall off the bone tender. \*gf

**Half Rack of Pork.....\$47.50**  
Half rack for the not so ravenous! succulent & melt in the mouth. \*gf

**Full Rack of Pork Ribs.....\$60.00**  
Our famous monster rack for the ravenous hunter ~ giant full plate pork ribs, tender, succulent & melt in the mouth. \*gf

**Lamb Ribs.....\$56.50**  
Succulent smokey lamb ribs ~ marinated, char grilled, and filled with juicy fatty goodness! \*gf

## COMBOS

★ **Served with one side of your choice ( ~ fries ~ baby chats \*gf ~ salad \*gf )**

**Rib n' Steak.....\$58.50**  
A tender and juicy 200g grass fed rump, cooked to your liking plus a serving of the ribs of your choice. (Pork, lamb or beef) \*gf

**Rib n' Seafood.....\$56.50**  
A serving of ribs of your choice with two of our giant pan seared prawns. (Pork, lamb or beef) \*gf

**Rib n' Chicken.....\$54.50**  
A serving of your your favourite ribs (Pork, lamb or beef) plus a 1/2 chicken marinated and char grilled. \*gf

**Rib, Rib n' Steak.....\$64.50**  
Hungry?..... try our supersized combo! choose two of your favourite ribs plus a succulent 200g grass fed rump. (\*must be different rib types) \*gf

**Rib n' Rib.....\$58.50**  
Two types of ribs\* .... the hardest part is chosing! Pork, Lamb OR Beef! (\*must be different rib types) \*gf

**Tripple Rib Combo.....\$62.50**  
Cant decide which rib? try them all! this one is the perfect marriage of pork, lamb and beef, made in rib heaven! (\*must be different rib types) \*gf

## MIXED GRILLS & CHICKEN

★ **Served with one side of your choice ( ~ fries ~ baby chats \*gf ~ salad \*gf )**

**Man O' War.....\$66.50**  
The mixed grill..safari club style ~ truly the best of everything!....if you are hungry and cant decide....why not have it all!....pork ribs, lamb ribs, 1/4 chicken, boerewors sausage and a 150g steak. \*gf

**Boerewors.....\$48.50**  
Traditionally hand made and seasoned with the flavours of South Africa..... a favourite staple of the backyard Braai (BBQ) and once you try it you'll be back for more! \*gf

**Grilled Chicken Breast.....\$41.50**  
Marinated and flame grilled tender chicken breast, served with our delicious creamed spinach and seasoned veg. \*gf

**Char grilled Chicken (Bone in)**  
Marinated and tender, our flame grilled chicken is butterflied and cooked in your choice of basting. (Plain, or Hot peri peri.) \*gf  
**Whole chicken.....\$45.50    Half chicken.....\$35.50**

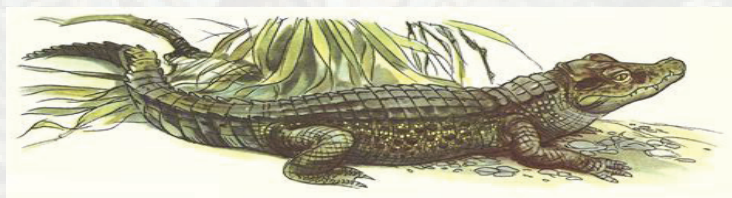
## EXOTIC GAME MEAT

★ **Served with steamed vegetables**

★★ **NOTE: Game meat is subject to seasonal availability and export demand, this means that sometimes we are unable to source it on a regular basis, Please ask your waitress what is available.**

**Venison Fillet.....\$54.50**  
Marinated in olive oil, sea salt and cracked pepper, our venison fillet is super lean and delicately flavoured and a perfect match with our monkey gland sauce! ~ served with seasonal veg. \* best cooked medium rare \*gf

**Crocodile Fillet.....\$54.50**  
Marinated tail fillet rubbed in olive oil, sea salt and cracked pepper ~ char grilled with our delicious basting sauce. \*gf





# STEAKS

Served with one side of your choice ( fries ~potatoes\*gf ~ salad \*gf )

- Ladies Steak.....\$47.50**  
200g ribeye fillet, superior cut, full flavoured and tender. \*gf
- 300g Ribeye Fillet.....\$49.50**  
300g grain fed black angus fillet, beautifully marbled, full of flavour. \*gf
- Ladies Surf & Turf.....\$49.50**  
200g ribeye fillet, grilled to perfection and topped with tiger prawns, cheese sauce & asparagus.
- Cape Surf & Turf.....\$54.50**  
300g ribeye ~ grilled to perfection, topped with tiger prawns, fresh asparagus and cheese sauce.
- Seafood Steak.....\$55.50**  
200g ribeye topped with seared mussels & calamari in cheese sauce and finished off with 2 giant pan seared prawns.
- Oyster Mignon..... \$55.50**  
300g ribeye fillet, rolled and stuffed with smoked oysters and shredded cheese, char grilled to perfection! .....who knew what a perfect match of flavours this would be?! \*gf

# SUPERSTEAKS

Super steaks are a much thicker cut, In order to retain maximum moisture and flavour we recommend cooking rare to a maximum of medium.

- Sizzling Mushroom Steak.....\$54.50**  
300g ribeye fillet topped with our famous marinated black mushrooms and served on a sizzling hot skillet.....The aroma alone is mouth watering!  
\*gf  
Rare to Medium
- 600g Ribeye fillet (Bone in).....\$58.50**  
Locally sourced here in Tamworth ~ this char grilled fillet on the bone is super juicy and full of flavour. \*gf
- 500g T-Bone.....\$56.50**  
Locally sourced here in Tamworth, our t-bone is a very popular combination of sirloin and tenderloin filets, full of flavour from the bone. \*gf  
Cooked to Medium
-  **Lions Paw - 1.5kg Tbone**  
\*pre order only  
You want Australia's biggest steak? - Our monster Tbone is locally sourced and weighs in at a pants splitting 1.5kg! guaranteed to quiet the hungriest of hunters! ..... \$127.00  
Cooked to Medium \*gf

# SEAFOOD

- Grilled Barramundi.....\$45.50**  
Boneless barramundi fillet, seasoned with lemon pepper and pan seared in garlic butter.
- Barramundi & Prawns.....\$48.50**  
Boneless barramundi fillet and (2) giant prawns, pan seared in garlic butter.
- Prawns & Calamari.....\$45.50**  
Char grilled calamari with (2) giant prawns served on a bed of seasoned rice.
- Giant Khulu Prawns.....\$58.50**  
Giant Ocean prawns, pan seared and glazed with lemon pepper & garlic butter.
- Seafood Platter for 2.....\$167.50**  
Monkey gland oysters, giant prawns, grilled barramundi, grilled calamari, seared garlic prawns, creamy garlic mussels, ~ served with chips and salad.

# SAUCES AND SIDES

- Pepper Sauce.....\$4.50**  
Cream and gravy based sauce made in house with green peppercorns.
- Mushroom sauce.....\$4.50**  
Cream and gravy based with sauteed mushrooms, made in house.
- Creamy cheese sauce.....\$4.50**  
Cream based mornay style sauce with cheese and garlic, great with seafood.
- Basting sauce.....\$4.50**  
Our famous basting sauce is now available for those who can't get enough!  
\*gf
- Peri Peri Sauce.....\$4.50**  
Chilli, lemon and garlic based sauce - Mild to Hot. \*gf
- Monkey Gland Sauce.....\$4.50**  
It's an old south African recipe and a perfect match to steak and chicken. Ours is made in house using chopped onion, garlic and ginger, with a combination of chutney, mustard, Worcestershire sauce and sherry. \*gf
- Creamed Spinach..... Side \$7.50....Bowl \$15.00**  
A great accompaniment to our steaks and also with fish, our creamy spinach is made with love in house.....a definite must try!
- Seasonal Vegetables.....Side \$6.00....Bowl \$14.00**  
Lightly steamed seasonal veg tossed with garlic butter.  
bowl serves 4 as a side. \*gf
- Crispy onions added to plate as a Side..... \$2.00**

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If you love us...tell others! If we got it wrong.....tell us so we can fix it! bad reviews hurt small business

